"A Satisfied Guest Is Our Top Priority"

In 1714, the William Penn Inn was established, promising good food, fine spirits and comfortable lodging. Our dedication to the tradition of hospitality has enabled the Inn to be the oldest continuously operated country inn in Pennsylvania.

To complement our historic setting, our Chef and his staff take pride in preparing each meal with individual care and finesse, selecting only the finest cuts of meats and the freshest seafood, fruits and vegetables. To further enhance your dining experience, an extensive list of imported and domestic wines is available for your review and selection.

Thank you for dining with us. We hope you will find your experience at the William Penn Inn truly enjoyable and rewarding.

PETER R. FRIEDRICH
Innkeeper – Proprietor

BRIAN CARRATURA
General Manager

William Penn Inn
SINCE 1714

JEFFREY BELL
Executive Chef

Raw Bar

TOP NECK CLAMS (6)* (GF) **$12**
Tangy pepper vodka cocktail sauce

EAST COAST OYSTERS (6)* (GF) **$17**
Tangy pepper vodka cocktail sauce

CHILLED JUMBO SHRIMP COCKTAIL (GF) **$17**
Tangy pepper vodka cocktail sauce

TUNA TARTAR (GF) **$18**
Sushi grade Ahi Tuna, Meyer lemon, EVOO, European cucumbers, Inn-made Truffle Chips

CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.) (GF) **$25**
Tangy pepper vodka cocktail sauce

Appetizers

BURRATA & FOCACCIA **$12**
Fresh burrata, roasted red peppers, grilled Focaccia, EVOO, pesto, aged balsamic vinegar

CRAB CACIO E PEPE **$14**
Jumbo lump crab meat, Semolina spaghetti, parmesan, basil, butter, ground black pepper

ESCARGOTS EN CROÛTE **$12**
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll

BAKED CLAMS CASINO **$15**
With fines herbes, diced peppers and bacon

RHODE ISLAND CALAMARI **$14**
Flash-fried, lemon garlic butter, hot cherry pepper relish

APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF) **$16**
Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad

PETITE MARYLAND CRABCAKES (3) **$19**
Pure jumbo lump blue crabmeat, Spanish onions, Old Bay, tangy pepper vodka cocktail sauce

SAMPLER **$22**
Two clams casino and two petite Maryland crabcakes teamed with two applewood-smoked bacon shrimp

Soups & Salads

LOBSTER BISQUE (GF)
$10
Maine lobster, Cognac, spiced crème fraîche

WILLIAM PENN'S SNAPPER SOUP
$8
Authentic recipe, Snapper turtle meat, dry sherry service

BAKED FRENCH ONION SOUP
$7
Loaded with onions, smothered with cheeses

CHEF'S SOUP OF THE DAY
$5
Prepared with the freshest ingredients daily

HOUSE SALAD (GF) **$7**
Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage, and grape tomatoes

Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppy seed vinaigrette

SPINACH SALAD (GF) **$7**
Served with sliced mushrooms, chopped egg and grape tomatoes; with honey mustard or hot bacon dressing

PETITE CAESAR SALAD **$7**
Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons

PETITE GRANNY SMITH APPLE SALAD (GF) **$7**
Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette

**Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses*

(GF) = Gluten Free

William Penn Inn Lunch

Lunch

LOBSTER ROLL **$29**
Maine Lobster, New England bun, truffle chips

PENN'S SIGNATURE BURGER **$17**
1/2 lb. black Angus, cheddar cheese, toasted brioche bun, served with lettuce, tomato and onion on the side, truffle chips

Sautéed mushrooms	**+ $1**
Caramelized onions	**+ $1**
Applewood-smoked bacon	**+ $3**

SHAVED PRIME RIB CHEESESTEAK **$22**
Philly Classic, cooper sharp cheese, caramelized onions, 10" artisan roll, truffle chips, dill pickle

FRIED OYSTERS & CHICKEN SALAD **$29**
Deep-fried oysters with country chicken salad

CLASSIC CORNED BEEF REUBEN **$17**
Rye bread, Bavarian sauerkraut, imported Swiss cheese, Russian dressing, truffle chips, dill pickle

CRAB & ASPARAGUS QUICHE (GF) **$21**
Lump crabmeat and asparagus spears baked in a fluffy egg custard; served with a seasonal fresh fruit & berries medley

FRENCH FRIES **$5**

FRESH FRUIT **$5**

Entrée Salads

SOUTHWEST SALAD **$17**
Romaine, grilled corn, black beans, red onion, diced tomatoes, tortilla crisps, lime crema, southwest citrus dressing

PENN'S CAESAR SALAD **$15**
Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons

WALDORF SALAD (GF) **$16**
Filed greens, apples, candied walnuts, goat cheese, red grapes & poppyseed vinaigrette

TROPICAL SALAD (GF) **$17**
Mixed greens, red grapes, candied walnuts, diced pineapple and mango, red onions, bacon, blue cheese crumbles & orange vinaigrette

PROTEIN SELECTIONS

Grilled Chicken (6oz.)	**+ $7**
Grilled Shrimp (6oz.)	**+ $11**
Grilled Salmon (6oz.)	**+ $12**
Jumbo Lump Crab meat (3oz.)	**+ $15**

The history of the William Penn Inn stretches back to the origins of country hospitality in Penn's Woods, the colony founded by William Penn. In the 1700's, William Penn and his 22-year-old daughter, Letitia, rode up from Philadelphia to visit and worship with Gwynedd Friends (Quakers). A public house was established on that site in 1714 to provide hearty food, refreshing drink and comfortable lodging, which made travel possible between Penn's "greene country towne" of Philadelphia and the many smaller towns scattered north and west of the city.

The William Penn Inn sits on part of a 1,034-acre tract patented to Robert Evans, who is thought to be the brother of Thomas Evans, a man who owned a log cabin along the Native Americans' well-traveled Maxatawny Trail (later known as Sumneytown Pike), near the Gwynedd Friends' meetinghouse.

After the land was passed down through the Evans family and later sold, David Acuff secured a license in 1827 to operate the inn as a tavern, appointing it the "William Penn Hotel" to pay homage to the historic visitor and founder of Pennsylvania.

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Served with House salad, Spinach salad, or soup of the day

Lunch Entrées

CHICKEN POT PIE **$22**
Tender chunks of chicken, English peas, fresh vegetables, cream sauce, flaky puffed pastry

CHICKEN MARSALA (GF) **$24**
Imported and domestic mushrooms, savory Marsala sauce, whipped potatoes, French green beans amandine

ATLANTIC GRILLED SALMON **$32**
Tangy tangerine mustard glaze, whipped potatoes, grilled asparagus

BLACKENED MAHI MAHI (GF) **$32**
Fresh citrus, julienne vegetable medley, jasmine rice

BAKED MARYLAND CRAB IMPERIAL (GF) **$33**
Our Chef's authentic recipe, French green beans amandine and whipped potatoes

MARYLAND CRABCAKE
Pure jumbo lump blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine

Single 4 oz. Crabcake $35

Double 4 oz. Crabcake $50

SHRIMP FRANCAISE (6) **$24**
Lemon butter scampi sauce, angel hair pasta, sautéed spinach

FILET MIGNON TIPS (GF) **$28**
Pan-seared, button mushrooms, caramelized onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes, sautéed garlic spinach

BRAISED SHORT RIBS AND PAPPARDELLE PASTA **$30**
Fork-tender, rich San Marzano tomato 'gravy', Inn-made pappardelle pasta, garlic spinach, Reggiano Parmigiano cheese

PETITE FILETS MIGNON & WILD MUSHROOMS (GF) **$38**
Two 3-ounce filets, sautéed wild mushrooms, Cognac crème demi-glace, truffle

PETITE FILET MIGNON (6 oz.) (GF) **$44**
Caramelized leeks, fresh herb butter, classic béarnaise, truffle whipped potatoes, grilled asparagus

VEGAN ZITI AL FORNO **$22**
Mezza ziti, Inn-Made Marinara, plant-based crumbles, vegan mozzarella, olive oil, basil

FEATURED ONLY ON WEDNESDAYS AND THURSDAYS

LOBSTER SCHNITZEL ALA OSCAR $46
Crispy panko-crusted Maine lobster tail topped with jumbo lump crab, asparagus and sauce Hollandaise; served with truffle whipped potatoes

Revitalizing the Inn for the New Era

Although new forms of travel helped make the old public house unnecessary, the William Penn Inn was one of the few area hotels to remain active. In 1900, Algernon "Jerry" Yothers leased the inn from the Acuff estate and implemented extensive renovations. He built stables that boasted "pure artisan well water and electric lights," according to the newspapers of the time. He also built a third story and added a two-story porch, dramatically changing the face of the tavern.

In 1920, Nicholas deWilde bought the inn and reopened it with a gala celebration. Drawing from his experience traveling abroad, deWilde based the foundation for his new restaurant on his passion for the service and surroundings offered in London's gentlemen's clubs. It was deWilde who collected and framed many of the old photos and mementos that are still displayed at the William Penn Inn today.

The Kubach family took over the inn in 1977 and later sold it to Peter R. Friedrich, who has been the proud owner since 1981. With his European training and background, Friedrich brought the renowned landmark into the 21st Century as the oldest continually operated country inn in Pennsylvania.

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